

THE DAILY SHORT STORY

Spice of Life in Variety of Summer Hats—Turned Up, Straight or Drooping, All Sizes and Materials

CONFESSIONS OF A BRIDE

Ann. So she gave me this. Oh, yes, I can use it. Jim taught me. I can use it. Jim taught me. I can use it. Jim taught me.

Vigorous Men and Women are in Demand

If your ambition has left you, your happiness has gone forever unless you take advantage of The H-H Drug Co.'s magnificent offer to reward your money on the first box purchased.



Above, Cleo Mayfield and Martha Pierre; centre, Regina Wallace; an "Irene" hat at the right, below.

BY CORA MOORE, New York's Fashion Authority.

NEW YORK, June 15.—If variety is really the spice of life as we are told it is, then the hats of 1930 are calculated to contribute to it a good bit of high seasoning, especially the hats designed for summer.

To begin with, there are large ones, small ones and medium. The large ones are huge things with pot-shaped or mound shaped crowns, and with very stiff or very floppy brims.

The new large hats which Paris has suddenly ordered into fashion again are wonderful creations, made not only of straw but also of various fabrics and strange combinations such as lace or chiffon and duvetyl, horsehair and ribbon, velvet with tulle.

Possesses Personality. The small hats are very small, but

oftentimes with unproportionately high crowns, and the medium ones are distinctly medium, but with much more personality to them than medium hats usually possess, as witness the one Martha Pierre wears in the Zeitgeist Follies of 1920.

In tuncful "Irene" at the Vanderbilt Theater among many smart hats is the one illustrated of white tulle and lace. The hat itself turns up abruptly, diagonally across the face with a straggling cluster of forget-me-nots drooping from the point thus made at the right side.

The crown of it is of soft white lace draped a bit and wound with flowers, and the brim is first faced with several layers of the tulle then its wiest edge softened by the frilling of pleated tulle.

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Tom complacently. "It seems they were both crazy about you—simply crazy. And how could they help it, darling?"

SISTER MARY'S KITCHEN

(Copyright, 1920, N. E. A.)

During the lemonade season, every housekeeper has many lemon-skins to dispose of. Their uses are few but we find one real task for them to do.

If the tea towels have become badly stained a few lemon rinds added to the water in which the towels are boiled, will aid in whitening and freshening them. Simple and costs nothing to try.

Menu for Tomorrow. Breakfast—Grapefruit, ham muffins, coffee.

Luncheon—Egg croquettes in spinach mold, white bread and butter, jelly roll, tea.

Dinner—Calves liver en casserole, head lettuce with French dressing, steamed chocolate pudding, coffee.

My Own Recipes.

When the grapefruit are very large, it seems as if a whole half for a person is more than is necessary. Cut the fruit in half, remove the pulp with a spoon and serve it in individual glasses. It means a little more work, but one large grapefruit will serve four people if prepared this way.

HAM MUFFINS.

2-3 cup chopped cooked ham. 1 tablespoon butter. 2 tablespoons flour. 1-4 teaspoon curry powder. 1-2 cup water. 1 teaspoon Worcestershire sauce.

Muffins. Make a sauce of the butter, flour and water and add the seasoning. When boiling, stir in the ham. Split the muffins. Spread both sides of each half with butter mixed with a dash of mustard. Spread over this a thin layer of the ham sauce. Toast in a very hot oven.

EGG CROQUETTES IN SPINACH MOLD.

6 eggs (hard-boiled). 3 tablespoons butter. 6 tablespoons flour. 1 teaspoon salt. 1-2 teaspoon pepper. 1 cup milk. 5 tablespoons cream. 1 raw egg.

Put eggs in a saucepan full of cold water. Bring to the boiling point and simmer for 20 minutes. Four cold

ADVENTURES OF THE TWINS

(By Olive Roberts Barton)

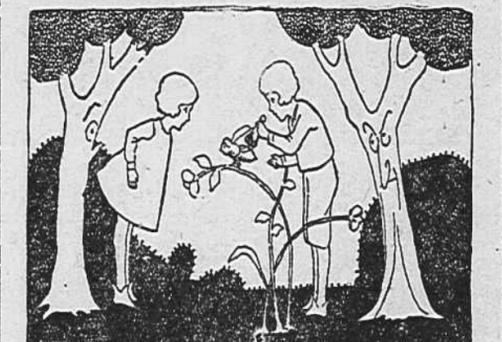
An Argument.

"What's your name?" inquired Nancy timidly to the stranger who had recently arrived in Scrub-Up Land.

"Queen Avis," returned the other promptly, and Nancy was ever so relieved to learn that she wasn't Mrs. Bee, as she had feared. But the little girl couldn't help wishing that Queen Avis, didn't look so much like Mrs. Bee. She had always been horribly afraid of her.

Nick was just about to ask her what she wanted when he remembered the lecture she had given him on manners, so he put it this way. "How can we serve you, your majesty?" And he made a low bow.

"I came for two things!" answered the little lady. "First, I wish my velvet and gold cloak thoroughly dusted, and second, I want you to put



an extra lot of honey into the flowers, where you send them to the Land-Where-Spring-is-Coming. And do hurry with the clover and honey-suckle. I never was so hungry."

"Why you like the very same things the bees like," said Nancy in a puzzled voice. "It's very curious! You look so much like them, too!"

"Look like them," retorted Queen Avis. "Why shouldn't I? Which was a most mixing answer, because it didn't tell you anything at all.

"And put in plenty of pollen!" urged Queen Avis, as Nick was brushing her with the very best whisk broom Rubadub owned.

"You mean flower pollen, don't you?" corrected Nick. "The yellow powder in the flowers."

"No, I mean what I say," snapped Queen Avis. "Pollen-flour!"

"Flower-pollen," said Nick, sure was right. "Ridiculous! Pollen-flour!" insisted the other. "The fairies and bees make bread of it to feed their babies."

"Both right!" declared Rubadub coming in just then. And he explained how it was.

water over eggs, shell and cut in cubes. Melt butter, stir in flour, slowly add milk. Season. When boiling remove from fire and stir eggs beaten light. Add cubes of egg. Turn onto a buttered plate and let cool. When cool mold into balls, roll in sifted bread crumbs, dip in egg beaten

with 2 tablespoons milk, roll again in crumbs and fry in deep fat. Drain on brown paper. Serve in a mold of spinach, chopped fine and dressed with salt, pepper and butter.

Gone are the days when "Oh sugar!" was a contemptuous expression.

MARY.

DOINGS OF THE DUFFS—(NO WONDER HE COULDN'T FIND IT!)—BY ALLMAN.



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This exquisite beautifier imparts an indefinable charm—a charm and loveliness which endures throughout the day and lingers in the memory.

Its coolness is refreshing, and it cannot harm the tenderest skin.

Sold in its green box at leading toilet counters or by mail—6c.

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Fifty Wash Frocks

—specially priced

A week enables this attractive offering of New Wash Frocks. They compare most favorably with other Frocks priced upwards to fifteen dollars. Materials are excellent voiles and tissue

ginghams; they are very well put together and the styles are duplicates of high-priced models. We seriously doubt that there will be a similar group placed before our patrons again this season. We may again be able to sell Frocks at the same prices but it will be a hard matter to duplicate the same fine quality at the same prices. There are only fifty in the group—two prices

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